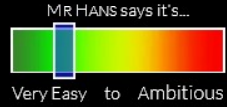




MR HANS

FRESH FAMILY FOOD

www.mrhans.co.uk



Speculaas, Chocolate & Fresh Raspberry Cheesecake along with Summer Fruits and a Chocolate & Raspberry Soil

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Prep Time: 25 Mins

Chilling Time: 1 hour

Serves 4 to 6

INGREDIENTS:

- 👍 8 to 10 Speculaas Biscuits
- 50g Butter (melted)
- 1 x Tbsp of Golden Syrup
- 250g of Mascarpone Cheese
- 300ml Double Cream
- 1 x Tbsp of Icing Sugar (sifted)
- 👍 100g Premium Chocolate (with Raspberries)
- 200g Fresh Raspberries (approx)
- A Selection of Berries

EXTRAS:

Fresh Mint leaves to Garnish



EQUIPMENT:

- Chopping Board
- 20cm x 5cm Spring or Loose base Cake Tin
- Mixing Bowl x 2
- Mini Food Processor (Optional)

👍 CHEAT INGREDIENTS:

- Speculaas Biscuits
- Premium Chocolate (with Raspberries)

WHY THESE CHEATS?

"Not really CHEATS but these 2 ingredients add a different depth of flavour to a traditional Cheesecake." - MR HANS

METHOD:

This recipe is really just a twist on a traditional chilled Cheesecake, but rather than using Digestive or Ginger Biscuits, try to source some Dutch Style Speculaas, which will add an extra dimension to the dish. There is very little refined sugar in this dish, meaning that you really do taste the Fresh Raspberries and the mellow spice that comes from the biscuit base and topping. For best results I recommend a mini electric food processor to achieve the results for the dusting on top and the Chocolate Soil. Otherwise, try to crush the biscuits and chocolate as fine as possible.

HOW TO PREPARE

- Heat the oven to 180°C or 160°C Fan
- Crush or blitz the Biscuits and add to a mixing bowl with the melted Butter and Golden Syrup then mix well
- Press the biscuit mix into the base of the cake tin and bake in the oven for just 10 minutes - Remove and leave to cool
- Crush or blitz the Chocolate (a few bigger pieces will add a bit of texture) and leave to one side
- In a large bowl mix whisk the Double Cream to the soft peak stage and then fold in the sifted icing sugar
- In another bowl, add the Mascarpone Cheese and loosen it down with a little of the whipped cream mixture
- Carefully fold the rest of the Whipped Cream mixture into the Mascarpone Cheese
- Fold in the Fresh Raspberries (Don't worry if some of the Raspberries break up, that will happen)
- Fold in around 80% of the blitzed Chocolate into the mixture. (Hold the rest back as the Chocolate Soil garnish - optional)
- Once the biscuit base is cool, add the mixture, pressing it into the sides. Then smooth out the top
- Cover and leave in the fridge for at least 1 hour, to chill and firm up
- Just before serving decorate the top of the Cheesecake how you like. A dusting of some of the blitz chocolate and Speculaas dust works well (See Image above)
- Garnish with Berries, Fruits and Mint Leaf
- The dish is now ready to serve

TEMPERATURES

Conventional Oven 180°C or 160°C Fan

Serve with additional Berries and some of the Chocolate Soil